



VINTAGE 2021



First created in 1993, Overture by Opus One is a traditional “second wine” meticulously crafted with organically grown fruit from the estate vineyards. The fruit is harvested and vinified with the same care, precision, and attention to detail as Opus One. During and after harvest, the winemaking team rigorously evaluates the wines from each vineyard block and blends only those with the unique aromatics, flavors, and textures recognized as ideal for Overture—a cellar-worthy wine with remarkable freshness, approachability, and suppleness.

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In 2021, the vineyards experienced unseasonably dry conditions with the second lowest rainfall in Opus One’s history. The vineyard team took advantage of the dryness to cultivate early to avoid unnecessary competition for the limited water available. Cooler temperatures prevailed, and rains in late March arrived just in time for the slightly delayed bud-break on April 7th. Warmer weather in April and May allowed for ideal shoot growth and flowering began on May 17th. Reduced water led to lower-than-average yields, which gave the fruit exceptional concentration and flavor at harvest. The summer months were very warm; however, there were no prolonged periods over 100 degrees. Harvest began on August 31st and was steady and brief, with completion occurring on September 24th.

Overture 2021, the first vintage-dated bottling of the second wine of Opus One, offers fresh aromas of plum, blackberry, and cherry enhanced by alluring notes of dried rose petal, forest floor, and earthy minerality. Juicy and bright on the palate with distinctive flavors of black currant, blueberry, and *fraises du bois*; the wine delivers a velvety texture with powdery tannins. Subtle coffee and dark chocolate round out the long finish coupled with a well-integrated acidity.

VARIETALS

Cabernet Sauvignon 89%, Cabernet Franc 4%, Petit Verdot 4% and Merlot 3%

SKIN CONTACT

19 days

BARREL AGING

19½ months in new French oak